

THE STORY BEHIND THE NAME ...

As the story goes, cattle were introduced to Australia with only 6 head of Black Cape: two bulls and four cows. Subsequently, steak was regarded as a rare pleasure.

Almost unattainable, it was the finest dining choice of Governors and Captains, scarce and limited; richly palatable.

Upon Australian arrival, a convict was given instruction to pay close attention to the cattle – as these 6 head were the only living cattle in Australia. The convict returned from lunch one day finding the 6 head were missing.

Eight years later, over 100 head of cattle had been found inland beyond the Nepean, direct descendants of the original 6 head. Remarkably, they had prospered without human intervention, prompting hope in the newly appointed Governor Hunter.

It's believed that very evening, Hunter and his party found a stray from the herd, selecting steak as his finest dinner choice.

Word spread beyond the colony that Australia would be the great cattle country after all, a tale too true nowadays.

6HEAD wishes to deliver you the rarest of pleasures Australia has to offer.



A 10% service charge applies to all bookings of 8 or more guests.

A surcharge of \$5 per person applies on Sundays and public holidays; however, this surcharge will not be applied in instances where the 10% service charge is in effect.

Please advise your waiter of any allergies or dietary requirements upon arrival.

6HEAD does its utmost to fulfil all requests, however, please note this is not an allergen free kitchen, there is a risk of cross contamination. Any dish may contain trace elements due to the nature of our ingredients and kitchen environment.

CAVIAR

CAVIAR BITE (I)

35

Caspian Gem Baerii caviar, crème fraîche, chives



The following is served with beef tallow hash browns, crème fraîche, chives, eschalot, soft-boiled quail egg

ARS ITALICA

10g

30g

Oscietra (I)

120

350

Ars Italica is situated in the north of Italy near Lake Maggiore.

Oscietra caviar is prepared from the roe of pure Russian sturgeon. The flavour is rich with hints of hazelnut and butter.

BLACK PEARL

10g

30g

Oscietra Gold (I)

110

310

Beluga (I)

165

450

Siberian (I)

110

300

White Sturgeon (I)

90

200

Black Pearl sources the finest caviar from carefully selected farms across the world. The farms have a strong understanding of consistency, quality & sustainability.

The Black Pearl **Oscietra Gold** has a distinct olive, golden colour. Its palate is creamy, silky and nutty.

The Black Pearl **Beluga** is one of the world's most precious and valuable caviar. The flavour is full bodied and creamy with a long aftertaste.

The Black Pearl **Siberian** features a pure, clean, and elegant flavour profile with notes of cream, butter, hazelnut, and subtle wild berry hints.

The Black Pearl **White Sturgeon** is bred and grown in Calvisano, North Italy. The flavour is perfectly balanced with round notes, combining delicate nuances of the sea with light, buttery hints of pastry.

SIGNATURE SNACKS

ARTISAN LOAF	18
Heritage grain sourdough, smoked Wagyu fat butter	
WAGYU CHARCUTERIE	32
Mayura Station 'Signature' MB9+ bresaola & salami, house pickles	
CHARRED OCTOPUS SKEWER (A)	32
Signature BBQ basting, tomato & capsicum salsa, kaffir lime oil	

R & W

APPELLATION OYSTERS (A)	½ Dozen 49	Dozen 93
From a series of estuaries across the East Coast of Australia, served with Shiraz-Merlot mignonette		
YELLOWTAIL KINGFISH (M)		39
Kombu-cured, citrus & gin dressing, basil oil, chilli, pickled radish, garlic crème fraîche, coriander		
YELLOWFIN TUNA (M)		34
Ponzu, garlic & shallot crisp, oyster aioli, sea grapes, shiso, shishito		
WAGYU BEEF TARTARE		39
Mayura Station 'Platinum' MB7+ rump, smoked oyster emulsion, soy-cured egg yolk, chervil		

GET STARTED

SKULL ISLAND PRAWNS (A)	59
XO butter, mirin, fermented chilli, lemon, pimentón oil	
ESCARGOT	36
Confit garlic parsley butter, buttermilk rolls, Cheddar, Parmesan	
CALAMARI (I)	22
Buttermilk & confit garlic marinated, southern-style, ponzu aioli	
BONE MARROW LOAF	26
Buttermilk buns, whipped marrow butter, chives, shallot	
SUGARLOAF CABBAGE SKEWER	26
Butter confit, black garlic, apple, miso-soy emulsion, furikake cabbage crisp	

MEAT PROGRAM

Collinson & Co are Australian artisan beef purveyors and only offer what is available. Their Black Angus beef is sourced from the pastures of Southern Australia, where abundant rainfall & cool temperatures provide the perfect environment for producing grass fed hormone free, naturally marbled Angus beef.

O'Connor is known as Gippsland's finest beef for three generations.

Grazing on what is undeniably Australia's finest environment for producing premium beef. Their cattle are entirely free range, raised on a natural diet of pure pastures. Flourishing in the crisp fresh air, pristine water and nutrient rich landscape.

Mayura Station is positioned on the pristine limestone coast of South Australia. Situated in an area perfectly sculpted with rich and healthy rolling hills and fertile soils which create the ultimate quality Wagyu beef.

Mayura is considered one of the best and most accredited Wagyu beef producers in Australia.



STEAK SELECTION

Hand-selected from Australia's most distinguished beef programs. Grilled to your preference and accompanied by your choice of chips or salad.

BLACK ANGUS

COLLINSON & CO, MB3+

Striploin	300g	Grass Fed	87
Fillet	300g	Grass Fed	98
T-Bone	1kg	Grass Fed	225
Tomahawk	1.5kg	Grass Fed	278

O'CONNOR, MB5+

Fillet	200g	Long Grain Fed	78
Rib Eye	400g	Long Grain Fed	110

WAGYU

MB6+

Rib Eye	300g	Grain Fed 450 Days	139
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MAYURA STATION, MB7+

'Platinum' Eye of Rump	300g	Grain Fed 450 Days	79
'Signature' Tomahawk - Ask your waiter for today's selection			375/kg

IN-HOUSE DRY-AGEING PROGRAM

Featuring exclusive and unique aged cuts. Grilled to your liking and served with your choice of beef tallow chips or salad. Please ask your waiter for today's selection.

SAUCE

Mushroom	6
Three Pepper	6
Fermented Chilli	8
Beef Fat Chimichurri	8

SOMETHING ELSE

WAGYU BURGER 40

Smoked Wagyu bacon, fermented ketchup, pickles, American cheese, served with beef tallow chips

BRISKET & LOBSTER LASAGNE (M) 48

Dry-aged brisket, lobster, veal & lobster jus, Parmesan, frisée

MARKET FISH (M) 69

Today's selection of seasonal fish, beurre blanc, burnt butter, capers

MUSHROOM PITHIVIER 43

Kipfler potato, shallot, cauliflower, Cheddar cream, smoked vegetable jus

A BIT ON THE SIDE

CHIPS 10

Beef tallow chips

SPINACH GRATIN 26

Braised leeks, Parmesan cream, bone marrow pangrattato

POMME PURÉE 17

Burnt butter, chives

POTATO GALETTE 24

Kipfler potato, shallot, Gruyère, thyme

BEEF FAT CARROT 21

Confit carrots, strained lemon yoghurt, burnt orange dressing, toasted macadamia

TRUFFLE MAC & CHEESE 28

Truffle béchamel, aged Cheddar, mozzarella, chives, fresh truffle

BABY GEM SALAD 17

Green goddess dressing, preserved lemon oil, Parmesan, pickled shallots, candied pine nuts



SWEET ENDING

CHOCOLATE CAKE

22

Chocolate sponge, crémeux, ganache, sourdough ice-cream

ÉCLAIR

23

Dark chocolate, pistachio crème pâtissière, mascarpone Chantilly

CRÈME CARAMEL

22

Tonka bean caramel custard, banana compote, caramel sauce, biscuit crumb

SORBET

18

Three seasonal house-made sorbets. Ask your waiter for today's selection.